Dear Extension Friends,

We have some great educational programs coming up this summer—including 4-H camps, virtual field days, lunch-n-learns, and much more. Plus, we will be accepting applications for our 2021 Master Gardener Volunteer Training Course! Sign up for these opportunities early so you don’t miss out!

Sincerely,

Alicia Lamborn, County Director
UF/IFAS Extension Baker County

May 27—June 24
Vegetable Production in Greenhouses & High Tunnels (Virtual Field Days)
See page 8 for details and registration.

June 7-10
Maker’s 4-H Summer Camp - See page 4 for more information.

June 10
Lunch-n-Learn 12pm: Raising Meat Poultry with Alicia Halbritter, Ag Agent
Register here.

July 1
Applications due for Master Gardener Volunteer Training (Aug 3—Sept 9)
See page 3 for more information. Download the application here.

Selling Backyard Poultry Products (Self-Paced, Online Course)
Learn how to start a business (or improve an existing business) selling eggs, meat, or live poultry in the state of Florida. Topics include licensing/registration, record keeping, filing taxes, marketing your product, and drawing an income. Register here.
June in the Garden

Flowers
- Prune back tall growing perennials to control height and create a bushier plant.

Trees & Shrubs
- Scout frequently for pest problems like aphids and scale. Lace bug and spider mite problems often increase during hot, dry weather.
- If your azaleas, camellias, or gardenias need down-sizing, prune them as soon as possible. The general rule is to prune before the 4th of July—after that they begin forming next season’s flower buds. This means that the longer you wait, the more you will see a reduction in flowering come spring. If they don’t need major pruning, just cut back shoots that are out of control along with any dead and/or declining portions.

Lawns
- Stay ahead of the weeds by hand pulling or spot treating as needed. For information on weed control, go to http://edis.ifas.ufl.edu/EP141.
- Plant turf plugs now to fill those bare spots in the lawn. If left bare, weeds will fill the void.
- Mow at the appropriate height to help control weeds and develop a deep root system. Bahia: 3-4” / Bermuda: 0.5-1.5” / Centipede: 1.5-2” / St. Augustine standards: 3.5-4” / St. Augustine dwarfs: 2-2.5” / Zoysia: 1-3”
- Calibrate the sprinkler system to deliver ½” to ¾” each time you water. Water when the grass blades fold or when footprints remain in the grass.
- If the “spring green” look of your lawn has started to fade, apply iron instead of nitrogen. For acidic soil, use iron sulfate at one pound per 1000 square feet. For alkaline soil, use chelated iron at the rate recommended on the label. For liquid applications, use ferrous sulfate at 2 oz in 3-5 gallons of water per 1000 sq feet.

Vegetables & Herbs
- Continue planting heat-loving crops like lima beans, southern peas, eggplant, okra, sweet potato, and Swiss chard. See our complete guide to vegetable gardening in Florida: http://edis.ifas.ufl.edu/topic_vegetable_gardening
- Use low volume irrigation like drip tubing or soaker hoses to supply water to the garden. This helps conserve water and reduce disease problems by keeping water off the leaves.

Fruits & Nuts
- Peach, nectarine, and plum trees should be pruned lightly after harvest to maintain the open center of the canopy which allows light in to stimulate growth of new fruiting wood.
- Established fig trees can be pruned after fruit harvest to eliminate dead or diseased limbs, limbs that cross or rub together, and to remove long slender “water sprouts”. Larger plants can be trimmed back to maintain the bushy shape and make reaching fruit easier.
- Many fruit trees get fertilized this month. See our Fruit & Nut Calendar for more information on fertilizing the orchard.

Tips for Florida-Friendly Yards

Florida-Friendly Landscaping™ (FFL) means using low-maintenance plants and environmentally sustainable practices to have a beautiful landscape or bountiful garden that saves you time, energy, and money.

Plant Matchmaking: Turf and landscape plants have different water, fertilizer, and maintenance needs. All it takes is one misplaced shrub to disrupt mowing and irrigation patterns. To conserve water and make maintenance easier, group plants in beds according to water requirements.

Color in the Landscape: One way to design your landscape is by choosing two or three colors that complement each other, and repeating the color combination throughout the landscaped area. You’ll create a scene that’s visually attractive, and the repetition of color will draw the eye through the planting.

Fertilizing Lawns in Summer: Apply an iron source instead of a nitrogen fertilizer. To green up the lawn without increasing growth, use chelated iron or iron sulfate.

Manage Yard Pests Responsibly: Start with low-impact techniques. Always try the safest alternatives first, such as handpicking insects or pruning affected parts of a plant. If the pesticide use does become necessary, choose products that are the least harmful to people, pests, and wildlife. These products include insecticidal soap, horticultural oil, botanicals (e.g. pyrethrum, neem, and rotenone), microbials (e.g. Spinosad, abamectin, and Bacillus thuringiensis ‘Kurstaki’), and entomopathogenic nematodes (small worms that kill insects).

Reduce Stormwater Runoff: When it rains in Florida, it often pours! A rainstorm can wash exposed soil, landscape debris, oil, fertilizers, and pesticides off your landscape—al of which then become a part of stormwater runoff. This runoff flows into storm drains, ditches, streams, rivers, lakes, and groundwater. One way to reduce runoff is to use porous surfaces (bricks, gravel, turf block, mulch, permeable concrete, etc.) for walkways, driveways, and open patios. These materials allow rainwater to seep into the ground, helping to recharge groundwater and filter pollutants.
Coming Soon

MASTER GARDENER
VOLUNTEER TRAINING

WHO ARE THE MASTER GARDENERS?
Master Gardeners are volunteer educators of the horticultural arts and sciences. With training from UF/IFAS Extension, Master Gardeners are active in their communities, offering leadership and guidance in gardening projects of all types and sizes.

The Florida Master Gardener Program has been around since 1979, and each year, approximately 4,700 Master Gardeners contribute a total of 365,000 hours of service, helping to make their communities better informed, more sustainable, and more beautiful.

WHAT DO MASTER GARDENERS LEARN?
If you're accepted into the Master Gardener training program, you'll receive 50 hours or more of practical horticultural training, on topics such as:

• Botany
• Plant pathology & integrated pest management
• Soil management & plant nutrition
• Growing garden vegetables, fruit crops, trees, & turf
• Florida-Friendly Landscaping™
• Working with the public

WHAT DO MASTER GARDENERS DO?
Once you've successfully completed the training, you're required to volunteer a minimum of 75 hours during the first year to achieve Master Gardener certification. Master Gardeners work with the public to answer questions, give talks, write newsletter columns, help maintain the demonstration gardens, and many other activities.

Master Gardeners that continue in the program beyond the first year are asked to volunteer 35 hours annually and attend advanced trainings to keep up to date on the latest horticultural information.

2021 BAKER COUNTY TRAINING DATES

NEW Hybrid Class of Online & In-Person Learning
DATES August 3 - September 9
SCHEDULE Complete Weekly Training Modules Online & Attend In-Person Sessions 1 day per week
In-person Sessions: Tuesdays & Thursdays, 9 am to 12 pm and/or 1 pm to 4 pm
Baker County Extension Office (Ag Center) 1025 W. Macewen Ave., Macclenny, FL 32063
COST $120 Includes student manual, field guides, and all training supplies

APPLICATIONS DUE JULY 1
http://sfyl.ifas.ufl.edu/baker/plants-landscapes-edible-gardens/master-gardener-program/

COORDINATOR
Alicia Lamborn
Horticulture Agent & Master Gardener Coordinator
(904) 259-3520
alamborn@ufl.edu
**County Events Results**

Congratulations to everyone who participated in our virtual County Events this year! Awards are given on a scale of Blue: 90-100 points, Red: 80-89 points, White: 79 and below. And placings (1st-3rd) are based on each main category.

*Photography*

**STILL LIFE:**
- Sr.: Brenna Hilson; 1st place & red ribbon
- Int.: Jessa Hilson; 1st place & blue ribbon
- Jr: Emily Fouraker; 1st place & red ribbon

**FLORA & FAUNA:**
- Sr.: Kaitlyn Small; 1st place & blue ribbon
- Int.: Miley Yarborough; 1st place & blue ribbon

**SCENIC:**
- Sr.: Kaitlyn Small; 1st place & blue ribbon
- Jr: Claire Higginbotham; 1st place & blue ribbon

**PEOPLE:**
- Sr.: Kaitlyn Small; 1st place & blue ribbon

**BLACK & WHITE:**
- Sr.: Kaitlyn Small; 1st place & blue ribbon
- Int.: Tyler Higginbotham; 1st place & blue ribbon

Our Cloverbuds will receive ribbons for their participation. Placings are based on how many entries are in each category.

*These individuals will be moving on to the state competition.

Only the three highest scores advance to the state level.

*Share-The-Fun*

- Lila Stokes- 1st place, white ribbon
- Miley Yarborough- 2nd place, white ribbon
- Preslie Davis- 3rd place, white ribbon

Placings are calculated based on the number of Share-The-Fun entries.

*Demonstrations and Illustrated Talks*

- Sr.- Kaitlyn Small- 1st & blue ribbon
- Int.- Allison Surrency- 1st & blue ribbon
- Jr.- Schaelynn Dugard- 1st place & blue ribbon
- Sarah Surrency- 2nd place & blue ribbon
- Clyde Rhoden- 3rd place & blue ribbon

Placings are calculated based on how many entries were in each category.

**Day Camps**

This year we will be having 2 in person day camps. The camps will be Monday through Friday, each day will be 9am-12pm. There will be a snack, but no meal times since camp ends at noon. We will be following the Universities policies for social distancing and face coverings. There will be areas/times set aside for mask breaks.

**Makers Camp**
Cost: $50  June 7-11  9am-12pm  Ages 9-12  4 spots available
This camp will focus on making creations! Learn about working with wood, gaming, paint, storytelling, drawing, and more! Registration is at 4-H Online and payment can be made by cash or check at the Extension Office, or credit card at Eventbrite, cc fees will apply. Total payment is due 2 weeks (no refunds after May 24th) prior to start of camp.

**Jr. Paleontologist Camp**
Cost: $50  June 14-18  9am-12pm  Ages 7-12  FULL
Explore the history of the earth through fossils! Meet a paleontologist, learn about archeological digs, make some dino themed crafts, and more! For families that have paid deposits, the remaining balance is due by June 1st (no refunds after June 1st).

Please make note that if youth have been exposed to COVID-19 or are exhibiting symptoms of COVID-19, they should refrain from attending camp.
Selling Backyard Eggs

FDACS Limited Poultry & Egg Permit

The Florida Department of Agriculture allows small scale poultry operations to function with much less regulation than commercial operations using the the Limited Poultry and Egg Operation Permit. Backyard owners looking to sell excess eggs can obtain one of these permits and sell bulk eggs at farmers markets, swip swaps, yard sales, and can even be sold to restaurants.

Cost:

One must obtain a Food Establishment Permit which will cost $110 a year.

Limitations:

- Limited to selling a maximum of 30 dozen eggs per week and the farm can only own 1,000 laying hens annually.
- Products must be sold in the state of Florida.
- Eggs must be sold in flats or in bulk and cannot be sold in cartons. (cartons may be available for consumer to package after the sale for easier handling)
- Eggs can be sold at roadside stands, farmers market, or direct delivery to the purchaser. Hotels, restaurants, etc. can purchase eggs if meals are sold directly to the consumer.
- The Internet may be used to market/promote the sale of your eggs but no sales on the internet are allowed.

Equipment:

You will need a three compartment system, whether a sink or containers. The first compartment will be used to wash the eggs, generally with some type of material that is generally recognized as food safe (hydrogen peroxide, bleach, or FDA approved detergents). The second compartment is to rinse the eggs with clean water, and the third is to sanitize using an approved sanitizing solution.

Storing Eggs:

Eggs must maintain a temperature of 45 degrees or less. Eggs must be stored dry and in a clean environment.

I know, I know, you’re shell shocked. That can’t be all it takes to start selling backyard eggs? But it is true! FDACS has made it truly simple for the small farmer to sell farm fresh eggs directly to consumers and still make a profit. There is a lot of flexibility in this permit and your operation can truly be one of a kind! Email me, Alicia Halbritter at aliciah1221@ufl.edu to discuss how we can start your permit process today!
Florida’s Native Flora & Fauna

By: Alicia Lamborn, Environmental Horticulture Agent

Featuring some of Florida’s native flora (plant life) and fauna (animal life) so you can learn to recognize, appreciate, and protect native species. We’ll also aim to dispel myths and provide tips for managing conflicts with wildlife.

Loblolly Bay

The Loblolly-Bay (*Gordonia lasianthus*) is an evergreen tree that grows in wet sites, often in the shade of maples, cypress, and pines. It also makes an attractive specimen in landscapes when planted in partial shade and poorly-drained soils.

Usually a single-trunked tree, it has an open growth habit and columnar or pyramidal canopy shape and can reach heights of 35 to 60 feet.

The elliptical shaded leaves are dark green and glossy above with a light gray color on the underside. This gives them a two-toned effect in the wind which adds to the beauty of the tree. In fall, several individual leaves at a time will turn a brilliant scarlet color.

The flowers are showy white, cup-shaped and 3 inches across. Five petals surround many yellow stamens. The fragrant flowers open from late spring through summer.

Although the species has little commercial value, the bark has been used for tanning leather, while the soft, fine-grained wood has been used in cabinetwork.

Loblolly bay belongs to the tea family, Theaceae. While not used for tea, the tree’s relative, *Camellia sinensis*, is the source of our iced tea. The well-known fragrant gardenia is another species related to Loblolly-bay. All southeastern tea species produce similar large white, showy fragrant flowers that occur as single flowers near the base of young leaves.

Adapted and excerpted from: UF-SFRC: 4-H: Loblolly-bay and *GORDONIA LISIANTHIS; Loblolly-Bay*; Photo credit: University of Florida

Moles

Although two species of moles occur in Florida—the eastern mole and the star-nosed mole—the eastern mole is far more common and is well-known for causing problems in yards and turf.

The eastern mole is not a rodent, instead belonging to a group of insect eating mammals including shrews and hedgehogs.

Moles have large, powerful front feet designed for pushing soil out of its way. Their fur is very soft and points up rather than projecting toward the tail. This allows them to move forward or backward within their tunnels without rubbing their fur the wrong way and trapping soil in their coats.

The eastern mole prefers loose, well-drained soils for foraging earthworms and insects on which it feeds. Moles are beneficial because they eat mole crickets, beetle larvae (grubs, wire worms, etc.), ants and ant brood, moth larvae and pupae (cutworms, armyworms, etc.), and slugs. Moles also help to loosen the soil and can aerate your lawn up to 18 feet per hour!

Living in tunnels and chambers 6-12 inches below the surface, mole tunnels may cause roots to dry out. But damage to lawns and garden plants is usually minor. Pressing the soil back down will help prevent root drying. But when mole tunnels become an intolerable nuisance, homeowners may choose to take other actions.

Mole products available in Florida stores are legal to use according to the label directions. Products purchased online are legal only if they have a Florida registration. Please check before purchasing! Moles can also be live trapped using a simple pitfall (shown below).

Commercial traps are also available, but many people report mixed results.

Adapted and excerpted from: Moles; Photo credits: UF/IFAS
Directions:
Wash the squash then grate them on a box grater. You should end up with about 3 cups of grated squash. Grate the onion as well. Place the grated squash and onion in a mesh strainer and press to squeeze out some of the water.

Place the squash and onion in a large bowl, then add the flour, egg, sugar, and salt and mix until combined. Allow the mixture to sit for about 5 minutes.

Place a large skillet over medium-high heat and add enough oil to barely cover the bottom. Once the oil is hot, carefully place dollops (about 1 heaping tablespoon) of the batter into the skillet. Cook for 3 to 4 minutes or until golden brown. Carefully flip the fritters over and gently press them flat with the back side of a spatula. Cook another 3 to 4 minutes or until golden brown. Cook in batches, adding more oil if necessary, until all of the batter had been used. Drain on paper towels and eat immediately.

A LOOK AHEAD: Upcoming Virtual Events

Backyard Poultry: To Vaccinate or Not
August 10th, 3 PM Eastern
Biosecurity is important for keeping diseases from your flock. Vaccinations CAN be an important tool in your biosecurity program. There are a lot of different types of vaccines out there. Which, if any, should you use? Alicia Halbritter from Baker County Extension in Florida will discuss the topic of vaccinations for backyard flocks – should you or shouldn’t you?
Register here: https://connect.extension.org/event/backyard-poultry-to-vaccinate-or-not

Deer Management for a Successful Hunt – Virtual Lunch & Learn
August 12th, 12 PM Eastern
Meet with UF/IFAS Extension Baker County Agriculture Agent Alicia Halbritter to learn about managing wild deer populations to increase your hunting success. This workshop will discuss food plots, harvesting deer, and present an annual management calendar.
VIRTUAL FIELD DAYS:

Vegetable Production in Greenhouses & High Tunnels

Five 1 hour Zoom webinars presented by UF/IFAS Extension.

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<td>Lettuce in Greenhouse NFT System</td>
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<td>June 24</td>
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<td>Economics of Protected Vegetable Production</td>
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Each webinar is free, but registration is required.
When registering, please choose which sessions you plan to join.
For more information: Contact Kevin Athearn, at athearn@ufl.edu or (386) 219-4262.

To register:
https://tinyurl.com/37hu62rr Or,
https://ufl.zoom.us/webinar/register/WN_Zs_pcaH3Syit70-w2OnUHw

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